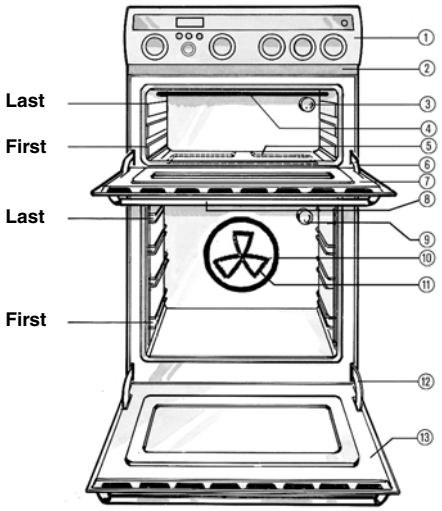
G2P 90F

GB IE

PRODUCT DESCRIPTION SHEET



First-Last... shelf positions

1. Control panel
2. Top oven cooling fan* (not visible)
3. Top oven light
4. Top oven grill heating element
5. Top oven bottom heating element (not visible)
6. Top oven door hinges
7. Top oven door
8. Cooling fan (not visible)
9. Lower oven light
10. Lower oven round heating element
11. Lower oven fan
12. Lower oven door hinges
13. Lower oven cool door

***N.B.:** The cooling fan switches on only when the oven has reached a certain temperature with the exception of the Grill Functions where it starts immediately. After the oven switches off, the cooling fan may, however, continue to run for a certain time to ensure proper cooling.

ACCESSORIES

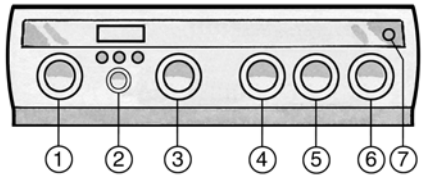
- Grid
- Pan set kit

LOWER OVEN FUNCTIONS TABLE

Function symbol	Function	Preset temperature/level	Function description (see details in the user's manual)
0	OVEN OFF	-	-
	OVEN LIGHT	-	To switch on the oven light.
	MLTF (Heat Maintenance)	35C	To keep a constant temperature, either 35°C or 60°C.
	FAN	160C	To cook on more than one shelf level, at the same temperature.

TOP OVEN FUNCTIONS TABLE

Function symbol	Function	Function description (see details in the user's manual)
0	OVEN OFF	-
	OVEN LIGHT	To switch on the oven light.
	BOTTOM HEATING	To use the last 10-15 minutes of cooking time.
	STATIC	To cook food at one shelf level. Preheating.
	GRILL	To grill small pieces of meat, toasts, etc.



1. Lower oven selector knob: to choose the oven functions.
2. Lower oven button to select and confirm the different operations (operate by single presses only).
3. Lower oven knob to set: time of day, cooking time, the time at which cooking should terminate, the temperatures and the power levels (Function **P**).
4. Top oven grill knob
5. Top oven thermostat knob
6. Top oven functions selector knob
7. Top oven red thermostat knob

STARTING THE TOP OVEN

- Turn the **functions selector knob** to the required symbol (or).
  The oven light switches on.
- Turn the **thermostat knob** clockwise to the required temperature.
  The red thermostat indicator light switches on.

When the required temperature is reached the red thermostat indicator light switches off.

HOW TO USE THE GRILL FUNCTION

- During cooking leave the oven door open.
- Turn the functions selector knob to the grill symbol .
- The oven light switches on.
- Turn the thermostat knob clockwise to the maximum temperature.
- Turn the grill control knob to one of the following positions **LO-1-2-3-4-HI** dependent on the power levels. (**LO**= lower, **HI**= High)

End of cooking cycle:

- Return the knobs to the OFF position.

STARTING THE LOWER OVEN

When the oven is connected to the power supply for the first time, or re-connected after a power failure, *the display shows "SLOP".*

To start the oven:

- Turn **knob 1** to "0".
- Press **button 2**. *The display shows "--:--".*

FOR A DESCRIPTION ON HOW TO USE THE OVEN, PLEASE REFER TO THE PROGRAMMER DESCRIPTION SHEET.

LOWER OVEN FOOD COOKING TABLES

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	2	190	70 - 90
Roast (Veal, Pork, Beef) (kg. 1)		-	2	190	60 - 80
Chicken, Rabbit, Duck		-	2	190	60 - 70
Turkey (kg. 6) + level. 3 browning		X	1	190	150 - 180
Goose (2 Kg)		X	2	190	100 - 120
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Trout		-	2 - 3	190	65 - 75
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna, Salmon, Cod		-	3	190	50 - 55
VEGETABLES Stuffed peppers		-	2	180	55 - 60
Stuffed tomatoes		-	2	180	50 - 60
Baked potatoes		-	2	190	45 - 50
Raw vegetables au gratin (e.g. Fennel, Cabbage, Asparagus, Celery)		-	3	180	40 - 50

NOTE: When cooking meat using fan-assisted and static functions, it is also advisable to use the Browning function (level 1 to 3).

FOOD	Function	Preheating (10 minutes)	Level (from the bottom)	Temperature (°C)	Cooking time (minutes)
SWEETS, PASTRIES, ETC. Raising cakes (sponges)		-	3	150	35 - 45
Filled pies (with cheese)		-	2	160	70 - 80
Tarts		-	3	180	45 - 50
Apple strudel		X	3	200	45 - 50
Biscuits		-	1 - 3	160	30 - 40
Cream puffs		X	1 - 3	180	40 - 50
Savoury Pies		X	3	180	55 - 60
Lasagne		-	2	190	45 - 55
Filled fruit pies e.g. Pineapple, Peach		-	2	180	45 - 50
Meringues		-	1 - 3	80	150 - 180
Vol-au-vents		X	1 - 3	190	25 - 30
Soufflés		-	2	180	55 - 65

TOP OVEN FOOD COOKING TABLES

FOOD	Preheating (10 minutes)	Shelf (starting from bottom)	Temperature (°C)	Cooking Time (minutes approx.)
Chicken halves	X	1	200	55-65
Pork roast (1 kg)	X	1	170	100-110
Fish (1 kg)	X	1	170	40-55
Pizza	X	1 (fat pan only)	250	15-20

FOOD	Preheating (10 minutes)	Shelf (from the bottom)	Power level °C	Cooking Time (minutes approx.)
12 Toasts	X	2 Pan set kit	4	1-3
Pork chops	X	1 Pan set kit	4	30-35
Spits	X	1 Pan set kit	4	35-40
Bacon rasher	X	2 Pan set kit	4	5-10
Sausages	X	2 Pan set kit	4	15-20